



Pizza Girls Baked Potato (Meat Version)

Inspired by the one shown from Troubadour Tavern

Ingredients (1 serving)

Potato

- 1 large russet potato
- 1 tsp olive oil
- Pinch salt

Pizza toppings

- 2 tbsp marinara sauce
- 2 tbsp alfredo sauce
- ¼ cup shredded mozzarella
- 2 tbsp cooked Italian sausage crumbles
- 6–8 mini pepperoni slices
- 1 tbsp bacon bits

Topping

- 1 tbsp grated parmesan
 - Pinch Italian seasoning
 - Optional: chopped parsley
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Instructions

1. Bake the potato

1. Preheat oven to **400°F (205°C)**.
2. Scrub potato and dry it.
3. Rub with olive oil and salt.
4. Bake **50–60 minutes** until soft.

(Air fryer: 400°F for ~40 minutes)

2. Prepare the potato

1. Slice the baked potato open lengthwise.
 2. Gently fluff the inside with a fork.
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3. Add pizza toppings

Layer inside the potato:

1. Marinara sauce
 2. Alfredo sauce
 3. Mozzarella
 4. Sausage
 5. Pepperoni
 6. Bacon bits
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4. Melt everything

Place under broiler or back in oven for **3–5 minutes** until cheese melts.

5. Finish

Top with:

- Parmesan
- Italian seasoning
- Parsley

Serve hot.